

CLAIMS

1. Method for separating and extracting cartilages of avian origin, characterized in that the cartilages are separated and extracted from ground poultry skeletons by a flow of edible liquid circulating in a separating vessel.
2. Process according to claim 1, characterized in that the flow of edible liquid circulating in a separating vessel has an ascending vertical component.
3. Process according to claim 1, characterized in that the separating liquid is water or an edible brine.
4. Process according to one of claims 1 to 3, characterized in that the skeletons are ground until a mean particle size of less than about 1 centimeter is obtained.
5. Cartilages of avian origin which are obtained according to one of claims 1 to 4.
6. Active ingredients, in particular collagens, hexosamines and glycosaminoglycans, extracted from cartilages of avian origin according to claim 5.

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